



FARM TO FORK MENU

1/2 DOZEN (6) LOUËT-FEISSER OYSTERS £28

Shallot house dressing, wholemeal sourdough bread, whey butter

CHEESE ROLLS

Organic sourdough, whey butter, parsley pesto, butter bean hummus

SMOKED ORGANIC GARDEN TOMATOES

Tomato water, koji, garden flowers

Il Foyer, La Rifra, Lombardy, Italy

SHELLFISH SOUP

Crab tortellini, fennel pollen

Amen Break, Quarry Ridge, Australia

ASCROFT'S BABY CAULIFLOWER

Yeast foam, black rice

Malvasia, Eguren Ugarte, Rioja, Spain

RIBEYE OF VEAL

Hispi cabbage, celeriac bud ferment

Fleurie, Beaujolais, France

MRS KIRKHAM'S LANCASHIRE CHEESE*

Apple jelly, homemade biscuits

Somerset Ice Cider

CHOCOLATE MOUSSE*

Milk wafer

WIMBERRY PIE

Meadowsweet ice cream

Cline, San Francisco, California, USA

ECCLES CAKES

*Included in the 8-course menu only

Plant-based and fish alternatives available

Wed/Thu 5 courses: £45 / 8 courses: £75 --- Fri/Sat 5 courses: £55 / 8 courses £85

Wine flight: £45 / £65